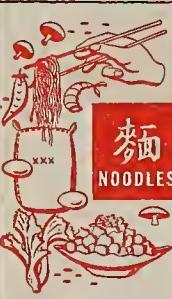


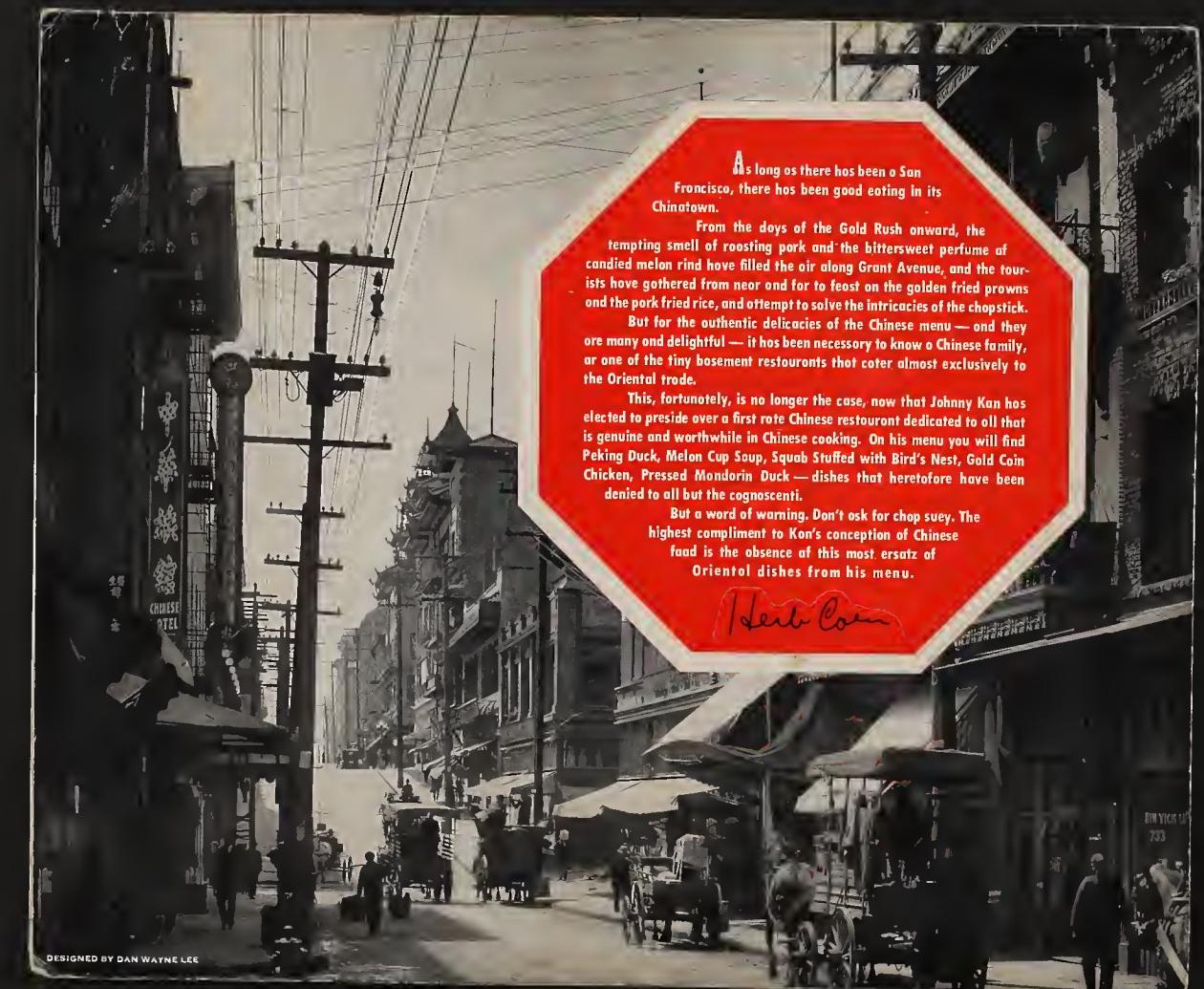


 EGGS	PEAS WITH EGGS (Ching Dow Don)— Fresh Garden Peas mixed with whipped Eggs and Barbecued Pork in a "Wok" .1.70	PRECIOUS FLOWER EGG (Gwai Fah Don)—Sliced Chinese Mushrooms, Onions Bamboo Shoots, Snow Peas and Barbecued Pork tossed with Eggs 1.90	1000 YEAR EGGS* (Pei Don)—Imported black preserved Eggs, sliced thin and served with Pickled Scallions. This is a cold dish. We advise you not to order Pei Don unless you are willing to experiment, one's palate must be "educated" to appreciate this ancient delicacy 3.50
 MEAT	SWEET AND SOUR PORK (Goo Low Yuke)—Tenderloin of Pork, batter fried and sautéed with Pineapple, Green Pepper and our special Sweet and Sour Sauce .2.50	BARBECUED SPARERIBS (Siew Pai Gwut)—Lean Pork Ribs marinated in our special spices and barbecued to a golden brown in our Chinese Oven 1.75	BARBECUED PORK (Cha Siew)—Slices of smoked Tenderloin of Pork served with Hot Mustard and Soyo Sauce 1.75
 CHICKEN	SO SEE CHICKEN (So See Gai) — Shredded Barbecued Chicken, crushed Almonds, sliced Shallots, Chinese Parsley, Mustard and fragrant Spices tossed together like a Salad 3.50	ALMOND CHICKEN (Hung Ngun Gai Ding) — Tender Pieces of Boneless Chicken sautéed with Crunchy Almonds, diced Bamboo Shoots and Garden Vegetables 2.40	SESAME CHICKEN (Gee Mah Gai) — Sliced Breast of Chicken dipped in Water Chestnut Flour; crisped in Peanut Oil and topped with light sauce containing Mushrooms and Sesame Seeds 3.25
	CHICKEN IN PARCHMENT (Gee Bow Gai)—Filet of Chicken marinated in Spice Sauce and deep fried while wrapped in Parchment 3.00	CHICKEN WINGS A LA KAN (jow Gai Yik)—Meaty Chicken Wings dipped in Parsley Batter and fried to a Golden Brown 1.95	WHITE MUSHROOM CHICKEN (Mo Goo Gai Pin)—Filet of Chicken sautéed with Button Mushrooms, Bamboo Shoots, and Vegetables 2.50
	CASHEW CHICKEN (Yew Dow Gai Kow)—Pieces of Boneless Chicken sautéed with Snow Peas, Bamboo Shoots, and Cashew Nuts 2.75	PINEAPPLE CHICKEN (Bo Law Gai Kow)—Boneless chunks of chicken sautéed with Green Pepper and Pineapple in Sweet and Sour Sauce 2.85	WALNUT CHICKEN (Hap Tow Gai Kow) — Tender pieces of Boneless Chicken, Snow Peas, Bamboo Shoots and Roasted Walnut Halves 3.50
 DUCK	WHOLE PEKING DUCK* (Kwa Law Opp)—Whole Young Duck spiced with Condiments, rubbed with Honey and Wheat Syrup, and barbecued until skin (which is the delicacy) is Crizzling Brown. Served with steamed hot 9 Layer Buns and Condiments. (Additional service charge will be added if ordered with other entrees) Por 3 to 5 persons 10.50	PRESSED MANDARIN DUCK (Wo Siew Opp)—Boned, pressed Duck, sautéed, crisped and topped with a thick Sweet and Sour Sauce and sprinkled with chopped Nuts 2.25	BARBECUED SOYO SQUAB (Hoong Siew Bok Opp) — Tender, young Squab marinated with Wing Nien Soyo and deep fried in Peanut Oil 3.00
	CURRIED CRAB A LA KAN (Goon Yin Ga Lei Hai)—In Season Only. Ocean fresh San Francisco Crab in Shell cooked in succulent Curry Sauce with Tomatoes, Onions, and Bell Peppers. Served with Steamed Rice 3.50	TOMATO BEEF CURRY (Fon Ker Ngo Yuke Ga Lei) 1.90	GULF PRAWN CURRY (Ga Lei Ha Kow) 2.50
	STEAMED ROCK COD* (Jum Sek Boo)— Whole Rock Cod, served with Soyo Sauce, Peanut Oil Dressing and garnished with Green Onion Slivers and Chinese Parsley 3.50	TOMATO CURRY ROCK COD* (Ga Lei Shek Bon) 3.50	LOBSTER CURRY (Ga Lei Loong Hah) In season only 3.50 (All Curry dishes contain Green Peppers and Onions.)
	ROCK COD AH MING* (Mun Shek Bon)—Rock Cod simmered with Barbe- cued Pork, Black Mushrooms, Green Onions, Mandarin Orange Rind, Chinese Dates, Water Chestnuts, Bamboo Shoots and Herbs 4.00	CHICKEN CURRY (Ga Lei Gai) (Boneless) 2.85	PRAWNS A LA KAN (See Jup Hah Kow) —Shelled Gulf Prawns Sautéed with Black Bean Sauce, Onion and Green Pepper 2.35
	SWEET AND SOUR ROCK COD* (Lam Sin Shek Bon)—Whole Rock Cod cooked with Tomatoes, Celery, Onions and Bell Peppers in Sweet and Sour Sauce .3.75	LOBSTER A LA KAN (See Jup Loong Hah Kow) (In season only.) Tender Lob- ster Meat, removed from the shell, sautéed with Black Bean Sauce, Onion and Green Pepper 6.00	PRAWNS EN SHELL (Gon Jeen Ha)— Gulf Prawns "dry" fried in shell with Herbs 2.35
 CURRY	GLUTINOUS RICE CHICKEN* (Naw Mai Gai) — Whole boned Chicken sea- soned and stuffed with Glutinous Rice and Ham, Mushrooms and Chinese Sausages (Serves 3 or 4) 7.00	SMOKED OYSTER TUMBLE* (Ho See Song)—Imported Smoked Oysters, minced and sautéed with Bamboo Shoots, Water Chestnuts, Vegetables and Meat 4.50	ABALONE KANTONESIA (Tun Jin So Song)—Tenderized slices of imported Aba- alone over a bed of golden Chinese Ravioli, covered with dark Oyster Sauce 3.10
 FISH	BIRD'S NEST SQUAB* (Yeen Woh Bok Opp)—Whole Squab stuffed with choice Bird's Nest, steamed and served en Cas- serole in rich Broth (Serves 3) 7.50	DUCK SAI WOH* (Sai Woh Opp) — Whole Boned Duck, braised, then steamed with special Condiment Sauce until tender, Garnished with Chinese Parsley (Serves 4) 8.00	SQUAB SAI WOH* (Sai Woh Bok Opp) —Prepared same as Duck (Serves 3) 7.00
	SQUAB CONFUCIAN* (Tung Gee Bok Opp)—Tender Squab marinated in Spices and Rose Liqueur then steamed and served with Special Sauce 3.50	SOYO CHICKEN* (See Yow Gai) — Chicken cooked in special spiced Wing Nien Sauce (Serves 4) 7.00	CHICKEN A LA KAN* (Yin Yeong Gai) —Boneless squares of tender Chicken and alternate slices of Ham topped with light Sauce and Chinese Broccoli (Serves 4) 7.75
	BIRD'S NEST CHICKEN* (Yen Woh Gai)—Prepared same as Squab 7.50	SQUAB CHUNG KWONG* (Chung Kwong Bok Opp)—Steamed whole Squab, dusted with Herbs, Spices, and Water Chestnut Flour, then deep fried 3.50	GOLD COIN CHICKEN* (Gum Cheen Gai)—Alternate Squares of Ham, Chicken, and Pork barbecued together; served en Brochette with tiny hot steamed Buns. (Serves 3) 8.00

*Advance Notice Required.

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 RICE  NOODLES  DESSERTS	<p>FRIED RICE (Chow Fon)—With Barbecued Pork, Eggs and Seasonings 35 With Chicken, Shrimp or Crab 1.10</p> <p>YEONG JO FRIED RICE (Yeong Jo Chow Fon)—Combined with Garden Peas, Diced Shrimps, Barbecued Pork, Green Onions, Shredded Lettuce 1.60</p> <p>BEEF RICE en CASSEROLE (Ngow Yuke Fon) 2.25</p> <p>CHICKEN RICE en CASSEROLE (Gai Kow Fon) 2.50</p> <p>KAN'S CHICKEN PAN FRIED NOODLES (Sang Gai See Chow Mein)—Pan Fried Noodles with Chicken, Mushrooms, Bamboo Shoots, Sugar Peas and Vegetables 2.75</p> <p>PAN FRIED NOODLES (Chow Mein) With Pork 1.50 With Chicken 2.10 With Tomato and Beef 2.10 With Almond Chicken 2.50 With Shrimp or Crab Meat 2.50</p> <p>MUN YEE WON TON (Mun Yee Won Ton)—Won Ton covered with rich Gravy topped with sliced Abalone, Chicken Giblets, Chinese Chard and Prawns 2.50</p> <p>FRIED WON TON (Jow Won Too)—Crisp fried Chinese Ravioli served with Sweet and Sour Sauce of Tomatoes, Green Pepper, Onion and Barbecued Pork 2.10</p> <p>YEE FOO NOODLES (Yee Foo Mein)—Fried Noodles cooked in Thick Soup with Diced Chicken, Bamboo Shoots, Water Chestnuts, Mushrooms and Garden Peas 2.10</p> <p>YEE FOO WON TON—Prepared same as the Noodles 2.35</p> <p>GON LOW NOODLES (Gon Low Mein)—Deliciously seasoned, soft Noodles mixed with Bean Sprouts, Barbecued Pork and Spices 2.25</p> <p>GON LOW WON TON—Prepared same as the Gon Low Noodles 2.25</p> <p>Due to the time involved in the preparation of Chow Mein, we do not serve it except during the luncheon period and after 10 P.M.</p> <p>SESAME COOKIES .50 CHILLED LICHERS .60 FORTUNE COOKIES .50 POT OF JASMINE OR OOLONG TEA .35 ALMOND COOKIES .50 CHILLED LICHESSES OOLONG OR JASMINE TEA</p> <p>Kan's Nine Course Peking Duck Dinner — \$50.00 Serves Eight Persons \$6.50 each additional person. Maximum 12 persons per table. (Two Days Advance Notice Required)</p> <p>MELON CUP SOUP (Doong Gwa Joong) in Season Only "The Piece de Resistance"—PEKING DUCK (Kwà Law Opp) Served with Hot Steamed 9 Layer Buns SWEET AND SOUR PINEAPPLE PORK (Goo Lo Yuke) GOURMET VEGETABLES (Gah Ming Yeong) CHICKEN IN PARCHMENT (Gee Bow Gai) HOP TO GAI KOW (Walnut Chicken) LOBSTER AND VEGETABLES WITH DOW SEE (See Jup Loong Hah Kow, Gwa Choy) YEONG JO FRIED RICE (Yeong Jo Chow Fon) DESSERT—ASSORTED CHINESE TEA CAKES CHILLED LICHESSES OOLONG OR JASMINE TEA</p>
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As long as there has been a San
Francisco, there has been good eating in its
Chinatown.

From the days of the Gold Rush onward, the
tempting smell of roasting pork and the bittersweet perfume of
candied melon rind have filled the air along Grant Avenue, and the tourists
have gathered from near and far to feast on the golden fried prawns
and the pork fried rice, and attempt to solve the intricacies of the chopstick.

But for the authentic delicacies of the Chinese menu — and they
are many and delightful — it has been necessary to know a Chinese family,
or one of the tiny basement restaurants that cater almost exclusively to
the Oriental trade.

This, fortunately, is no longer the case, now that Johnny Kan has
elected to preside over a first rate Chinese restaurant dedicated to all that
is genuine and worthwhile in Chinese cooking. On his menu you will find
Peking Duck, Melon Cup Soup, Squab Stuffed with Bird's Nest, Gold Coin
Chicken, Pressed Mandarin Duck — dishes that heretofore have been
denied to all but the cognoscenti.

But a word of warning. Don't ask for chop suey. The
highest compliment to Kon's conception of Chinese
food is the absence of this most ersatz of
Oriental dishes from his menu.

—Lester Cohen

DESIGNED BY DAN WAYNE LEE